

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

DOMAINE D'AUSSIÈRES

A D'AUSSIÈRES ROUGE 2019

BACKGROUND

Due to its exceptional geographical location and unique wine-growing site and history, Domaine d'Aussières is one of those wild, natural places that gives an impression of great force and beauty. These words of Baron Eric de Rothschild explain why he fell in love with the estate and Domaines Barons de Rothschild (Lafite) has taken on the challenge to revitalize one of the oldest and most beautiful wine-making estates in the Narbonne area. Now his daughter Saskia continues the work her father began. Acquired by Domaines Barons de Rothschild (Lafite) in 1999, the 1,359 acre Domaine d'Aussières estate has undergone a vast rehabilitation program. 412 acres of vines have been replanted with carefully selected traditional Languedoc grape varieties: Syrah, Grenache, Mourvèdre and Carignan, complemented with Cabernet, Merlot and Chardonnay.

APPELLATION

IGP Pays d'Oc (Languedoc), France

VARIETAL COMPOSITION

36% Syrah, 18% Merlot, 14% Cabernet sauvignon, 12% Cabernet franc, 6% Mourvèdre, 5% Marselan, 5% Grenache noir, 4% Alicante-henribouschet

TERROIR & VINTAGE NOTES

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France. The soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandsilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region: Cabernet Sauvignon, Merlot and Cabernet Franc that contribute to the complexity of this blend.

In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Aussières escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness. The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

WINEMAKING & AGEING

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 77°F) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

TASTING NOTES

A beautiful intense color with glints of plum. The nose has a rich aromatic profile, with pronounced Mediterranean aromas typical of the terroir: sweet spices, liquorice, stewed garrigue fruit such as figs, redcurrants, strawberry tree and a hint of almond.

On the palate, the wine is very harmonious, revealing a pleasant balance. Soft, elegant tannins coat flavors of Mediterranean cuisine such as piquillo peppers stuffed with tapenade, accompanied by notes of smoked tea and cigar.

With a multi-faceted character, Aussières Rouge is a very flexible wine for almost any occasion and be paired with a wide variety of foods.



WINEMAKER

Olivier Richaud

TECHNICAL DATA

Total Acidity: 3.05 g/L
pH: 3.51

Alcohol
14%

AUSSIÈRES



IGP PAYS D'OC



DOMAINES BARONS DE ROTHSCHILD
LAFITE

"Because of its exceptional geographical location, its unique wine-growing site and history, Domaine d'Aussières is a wild, natural site of great force and beauty and with land of exceptional potential."

– Baron Eric de Rothschild



• Narbonne
• Domaine d'Aussières
Corbières



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